

Commodity Specification

Dried Fruit



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I. General**A. U.S. Standards**

Dried fruit (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Dried Fruit (U.S. Standards) or the applicable Commercial Item Description (CID) (attached) effective on the date of the Invitation for Offers to Sell (Invitation). The U.S. Standards are published separately and are incorporated herein and made a part of this Commodity Specification and are available from the Processed Products Branch (PPB), Fruit and Vegetable Programs, Agricultural Marketing Service (AMS) or the internet at www.ams.usda.gov/standards.

B. Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) Dried Fruit purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Invitation. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Invitation only.

C. Product Origin

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100% grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I.F. of Announcement FV-207.
2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and not be used to fulfill contracts awarded by USDA. Such segregation plan must be made available to representatives of AMS.
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin, to the grower level. Contractors must also ensure that the documentation provided by any sub-contractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.

4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Fruit and Vegetable Programs, PPB(USDA Grader) when requesting inspection service. USDA graders will select and review a minimum of one code mark per product for each contract to determine compliance with the Agency's domestic origin requirements.
5. Such records must be available for review by the Government in accordance with Article 76 of USDA-1. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
6. Self-certifications by contractors and sub-contractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, contract termination, and penalties at Title 18, Section 1001 of the U.S. Code concerning falsification of information.

D. Manufacturing Practices**1) Good Manufacturing Practices**

All dried fruit must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices.

2) Plant Audit/Survey

Successful bidders are required to undergo an annual plant survey/audit.

The primary purpose of conducting a plant survey/audit is to ensure that the contractor produces products in a clean, sanitary environment.

Contractors are required to maintain process operations records that are sufficiently detailed as to allow PPB, AMS, Fruit and Vegetable Programs to determine past and current sanitation practices.

PPB will conduct the plant surveys/audits. PPB personnel will follow the procedures found in the most current version of PPB File Code 159-A-1, Plant Sanitation or the most current procedure for plant systems audit. Contractors must provide the Contracting Officer with a copy of an acceptable completed survey/audit. An acceptable plant survey/audit will be valid for one year.

Contractors who have a PPB inspector in-plant through a contract service agreement will be considered to have met the plant survey/audit requirement, since a plant survey/audit is a prerequisite to a contract service agreement. Similarly, contractors who have completed an acceptable PPB plant survey/audit for any other purpose within one year of the award will also be deemed to have satisfied this requirement.

Completion of the plant survey/audit prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a

plant survey/audit within the past year, it must provide proof of an acceptable plant survey/audit not later than 10 business days from the date of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

E. Packing Season

All dried fruit must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Grade of Dried Fruits

All dried fruit must be U.S. Grade B (as defined in the U. S. Standard) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.

G. Fill of Container

1. Contractor must meet the net weight for the product as specified in the applicable U.S. Standard unless otherwise indicated herein.
2. The average net weight must meet the net weight as printed on the label.

H. Packing, Labels and Packaging**1. Primary Containers (s)**

All products must be packed in new, commercially acceptable primary containers. Dried fruit shall be packed only in the container size and type specified in the applicable Invitation. Net weight shall be expressed in metric as well as avoirdupois units.

The packages must be suitably code marked so that the product is identified with related inspection certificates.

A. RAISINS

1. 1.33 oz
 - a. Bags: the plastic bag must be of such size as to hold 1.33 ounces of raisins and sealed in a manner comparable to that in commercial use. The material used in manufacture of the bag shall be 250 k-cello/adhesive/. 00125 low density white poly (EVA) or equivalent.
 - b. Boxes: The box must be manufactured of the same quality material and be of the same construction as is used by the raisin industry commercially to prevent wicking and secure the package. The boxes may be overwrapped with transparent packaging material in-groups of six.

2. 15 oz. and 16 oz.

Poly film bags may be used inside the 15 oz. or 16-oz. carton. The cartons must be new, of standard commercial quality, chipboard lined on both sides with manila, or solid pulpboard capable of fulfilling label requirements.

If poly film bags are not used inside the carton, the boxes must be treated with a sizing material to reduce wicking of product moisture and overwrapped with clear cellophane. The cellophane overwrap must be new, of good quality, and not less than 0.9 mils. (0.0009 inch thickness); and or

Laminated or lined with at least 1 mil polyethylene on both sides to reduce wicking of product moisture and the ends of the carton must be heat sealed or glued.

3. 6/ 5 – lb. Bags

The seedless raisins and Zante currant raisins must be packed in six 5-lb commercially acceptable laminated polyethylene or nylon bags of 1.5 or 2.0 mil linear low-density polyethylene (LLDPE) laminated to either 250 K. cello or 48 GA polyester.

B. DRIED FIGS AND PRUNES

1. One and Two pound packages. The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.
2. Twenty Five and Thirty Pound Bulk Cases. The product must be packaged in polyethylene bags of a quality no less than that in normal use by the industry and of such size to allow a complete over-lapping closure (to prevent moisture loss). These bags must be packed in new, good quality, domestic fiberboard shipping cases constructed with a minimum bursting strength of 200 pounds, lined with a single layer collar of the same quality (or better) as the case, and adequate to ensure sanitation. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

C. TRAIL MIX

May be labeled with nutritional information.

2. Labels

USDA labels are shown in Exhibits 1-1 through 1-5. The wording and design of the labels is restricted to that shown in the exhibit. The labels must be printed in ink of the color specified, on commercially acceptable, white paper stock.

3. Secondary Container (case) Markings

NOTE: Where applicable, the see, see-through bags must be packed 24 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment.

Or

A 300 pound burst strength case maybe used with the following provisions:

1. The cases will be constructed using 76/36/76 kraft paper
2. The first three layers of cases on the pallets will be stacked in columns to avoid excessive bulging of the cases. All remaining layers will be alternate-interlock stacked.

The primary containers must be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations.

The cases must be new, of good quality, and of domestic fiber 200 pound test cases, using a 33 pound kraft medium (42-33-42) or equivalent, with a 275 pound test collar 1/8 inch greater in height than the inside container depth (69-33-69) or 275 lb. bursting strength (44 edge crush test) so as to ensure acceptance by common carrier for safe transportation. Closures should be adequate to ensure sanitary storage.

Flaps, gaps and other openings may not exceed 1 inch and must be fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Cases must be marked in such a manner that they contain all of the symbols, statements and information contained in Exhibit 2, "Required Markings for Shipping Containers".

Cases may be marked by printing or stenciling or by preprinted, self-adhesive stickers.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 2.

Exhibit 3 shows an alternative placard that may be applied to a new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations.

Cases must have the recycling statement shown in Exhibit 5, "Please Recycle" Symbol and Statement or Exhibit 6, "Corrugated Recycles" Symbol and Statement.

RAISINS: For 1.33 Ounce Packages. The shipping cases must contain 200 plastic bags or 144 boxes, as applicable, be of RSC style, 200 pound bursting strength each, and of such size as to hold the bags or boxes firmly for shipment in accordance with good commercial practice.

For 15 or 16 Ounce Packages. The shipping cases must contain 48/15 oz or 16 oz. cartons and be of at least the equivalent strength used in commerce for such cartons of similar use.

DRIED FIGS AND PRUNES: The one-pound, see-through bags must be packed 24 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

Two Pound Packages. The two pound packages must be packed 16 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment.

I. Universal Product Codes (UPC)

Primary label and shipping container Universal Product Codes for USDA products are listed in Exhibit 4. The Contractor's UPC is not acceptable. The primary container UPC must be positioned on the label as shown in Exhibit 1. The shipping container UPC must be marked on the case as shown in Exhibit 2.

J. Palletization Requirements

1. Pallets

Products must be on 48 X 40 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

2. Unitization

Each delivery unit of dried fruit must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers

becomes an integral part of the pallet. Either stretch wrapping with plastic film or “lock ‘n’ pop” is acceptable.

K. Fumigation Statement

Fumigation of Dried Fruits. Fumigation of all dried products must occur as near as possible, but not exceed 30 days before packing; and the processed and packaged product must be fumigated within 20 days of shipment. Such practices must be performed under the observation and to the satisfaction of the USDA Grader.

II. Individual Commodity Specifications

A. Processed Raisins

1. Grade: U.S. Grade B or better
2. Types:
 - a. Type I - Seedless Raisins
 1. Natural
 - b. Type V - Zante Currant Raisins, Unseeded
3. Size: Each lot of natural seedless raisins must be of select size with no more than 3% (by weight) of the raisins will pass through round perforations 32-64 inch in diameter screen size.
4. Net Weight:

Package Size				
	1.33	15	16	30
Minimum Sample Average	1.33 oz.	15 oz.	16 oz.	30 lb.
Lower Individual Limit	1.20	14.2	15.2	29 lb. 11oz.

B. Processed Dried Prunes

The processed prunes must be treated with potassium sorbate or sorbic acid to the extent that the finished product contains not less than 400 ppm and not more than 1200 ppm potassium sorbate or sorbic acid when tested in accordance with USDA methods.

C. Whole Unpitted Prunes

1. Grade: U.S. Grade B or better.
2. Size: Each carlot of dried prunes must be solely of one size. The Invitation will specify the sizes to be purchased. The sizes will be “Large”, “Medium”. or

“Small” as defined in the United States Standards, except that, the count per pound of 10 ounces of the smallest prunes in a sample of 100 ounces must not vary from the count per pound of 10 ounces of the largest prunes in such sample by more than 35 prunes per pound. Also, for the “Small” size, the average count of prunes in the lot shall not exceed 80 prunes per pound. “Breakfast” size will be synonymous with “Small” size as defined herein.

3. Moisture. The moisture content of the dried prunes shall not be less than 26 percent by weight nor more than 30 percent by weight. The moisture content of dried prunes to the percentage of moisture by weight in the finished product, exclusive of the pit when tested by the Dried Fruit Association of California (DFA) moisture meter.

D. Whole Pitted Prunes

1. Grade: U.S. Grade B or Better
2. The pitted prunes must meet the current FDA defect action level
3. The prunes must be plunger pitted.
4. Size: The prunes, before pitting, must range in size from 40 to 85 per pound.
5. Moisture: The moisture content of pitted prunes must not be more than 33 percent by weight when tested with the DFA moisture meter.
6. Net Weight:

Package Size				
	1.5 oz.	16 oz.	2 lb.	25 lb.
Minimum Sample Average	1.5 oz.	16 oz.	32 oz.	25 lb.
Lower Individual Limit	1.25 oz.	15.20 oz.	31.2 oz.	24 lb. 11 oz.

Pitted Prunes in 1.5-Ounce Bags. There must be approximately six pitted prunes per bag. The average count per case must not be less than 300 bags and an individual case must not be less than 294 bags.

E. Prune Pieces

1. Made from U.S. Grade B or better.
2. Uniform cut into ¼ to ½ inch pieces.

F. Plum/Prune Puree

The plums or prunes used to produce the puree shall be wholesome and edible. The puree shall be processed with no additives or preservatives (other than potassium sorbate or sorbic acid) and produced under good manufacturing practices in the packaging medium specified below. The manufacturer shall guarantee a minimum shelf life for the puree of nine months from the date of delivery.

1. Quality: Per CID AA-20252
2. Moisture: 30% \pm 0.5% (as determined by DFA moisture meter)
3. Color: Dark brown
4. Flavor: Mild fruity flavor; no yeasty, burnt, or off-flavored taste.
5. Consistency: Lump-free pliable paste, fairly thick and finished smoothly.
6. Brix: 43-degree minimum average
7. pH Range: 3.15-3.94, maximum 4.0
8. Composition: Prunes or plums: 17.2 percent (Solids)
 Prune juice concentrate: 52.7 percent (Solids)
 Potassium sorbate or sorbic acid: not less than 400 ppm and not more than 1200 ppm
 Water: 30 percent ¹
9. Defects: The finished puree shall be free of pit fragments and shall meet the requirements of the Food Drug and Cosmetic Act for foreign material.
10. Packaging: The single strength puree shall be packaged in new, clean, FDA approved food grade two-gallon plastic pails.

G. Whole Figs

1. U.S. Grade B or Better as defined in the U.S. Standards, effective on the date of the Invitation.
2. Type: (a) White Figs: Adriatic, Calimyrna or Kadota
 (b) Black Figs: Mission
3. Style I (a), Whole loose figs.
4. Choice or larger, No. 5 size (No. 5 size for white is 1 1/6 " for a black is up to 15/16".)
5. Group II - Moisture 30 percent, maximum (DFA Moisture Method).
6. Not less than 400 ppm and not more than 1200 ppm potassium sorbate.

¹ The actual amount of water added is based on the moisture content of the dried plum (prune) puree.

7. Net Weight:

Package Size		
	16 oz.	30 lb.
Minimum Sample Average	16 oz.	30 lb.
Lower Individual Limit	15.20 oz.	29 lb. 11 oz.

H. Fig Pieces

1. Type: (a) White Figs: Adriatic, Calimyrna or Kadota
(b) Black Figs: Mission
2. Group I as defined in the U.S. Standards, effective on the date of the Invitation. (DFA Moisture Method).
3. Size: Not to exceed 3/8"x3/8"x3/4".
4. Ingredients: Figs and rice flour or corn syrup solids or dextrose.
5. Coating: Coated with rice flour or corn syrup solids or dextrose (product to be screened to eliminate excess coating material).
6. Free flowing with minimal clumps and stickiness.
7. Not less than 400 ppm and not more than 1200 ppm potassium sorbate.
8. Pieces may be either:
 - a. Diced.
 1. Made from U.S. Grade C or better.
 2. Stem count not to exceed 10 per pound.
 - b. Extruded.
 1. Meet U.S. FDA tolerances for "Defect Action Levels" for fig paste, FDA/CPG 550.350 8/96.
 2. Stem count not to exceed 5 per pound.
9. Net Weight:

Package Size		
	16 oz.	25 lb.
Minimum Sample Average	16 oz.	25 lb.
Lower Individual Limit	15.20 oz.	24 lb. 11 oz.

I. Fig Puree

1. Meet U.S. FDA tolerances for "Defect Action Levels" for fig paste, FDA/CPG 550.350 8/96.

2. Type: (a) White Figs: Adriatic, Calmyrna or Kadota
(b) Black Figs: Mission
3. Not less than 400 ppm and not more than 1200 ppm potassium sorbate.
4. Color. Medium to dark brown.
5. Flavor. Mild Fruity flavor; no yeasty, burnt, musty, or off-flavored taste.
6. Consistency. Pliable and free of hard lumps, homogeneous, lumps shall be maximum of 1/4".
7. Brix. 45 degree minimum average.
8. pH. 3.2 to 4.2.
9. Grade: U.S. Commercial Grade
10. Net Weight:

Package Size			
	2 lb.	10 lb.	20 lb.
Minimum Sample Average	2 lb.	10 lb.	20 lb.
Lower Individual Limit		9 lb. 12 oz.	19 lb. 14 oz.

11. Packaging: The single strength puree shall be packaged in new, clean, FDA approved food grade two-gallon plastic pails.

J. Fig Paste

1. Meet U.S. FDA tolerances for "Defect Action Levels" for fig paste, FDA/CPG 550.350 8/96.
2. Type: (a) White Figs: Adriatic, Calimyrna, or Kadota
(b) Black Figs: Mission
3. Not less than 400 ppm and not more than 1200 ppm potassium sorbate.
4. Color. Medium to dark brown.
5. Flavor. Mild Fruity flavor; no yeasty, musty, or off-flavored taste.
6. Consistency. Pliable and free of hard lumps, homogeneous, lumps shall be maximum of 1/16" and soft in texture.
7. Moisture: 0.24 percent maximum by weight (DFA Moisture Method).
8. Stem count not to exceed 5 per pound.
9. Net Weight:

Package Size		
	20 lb.	40 lb.
Minimum Sample Average	20 lb.	40 lb.
Lower Individual Limit	19 lb. 12 oz.	39 lb. 8 oz.

K. Date Pieces

1. Grade: U.S. Grade C (Dry) or better.
 2. The contract requirements for date products must be certified under continual on-line grading by a USDA Grader.
 3. Style: Diced or chopped dates
 4. Moisture:
 - a. Diced: 11 to 15 percent by weight, when tested with the DFA moisture meter.
 - b. Chopped: 14 to 18 percent by weight, when tested with the DFA moisture meter.
 5. Size:
 - a. Diced: Not greater than 3/8 inch in width with varied lengths.
 - b. Chopped: Not greater than 5/16 inch in width with varied lengths.
 - c. Extruded: Tolerance is permitted for no more than 14 pieces of calyx per 25 ounce sample unit in any single sample, and an average of not more than a 8 pieces of calyx per 25 ounce for all samples drawn from a specified lot.
 6. Coating: Coated with Dextrose. Product must be screened to remove loose coating material and small pieces.
 7. Defects: Calyxes must be removed before dates are chopped or diced.
 8. The average net weight per case must not be less than 30 pounds and an individual case must not be less than 29 pounds, 11 ounces.
 9. Shipping Cases and Pack for 30-pound packages.

The date pieces must be packed in commercially acceptable polyethylene bags, with commercially acceptable closures. The shipping cases must be new, good quality, domestic fiberboard with a bursting strength of 200 pounds test, as determined by a box manufacturer, using a 33 pound kraft medium (42-33-42) or equivalent, with a 275-pound test collar 1/8 inch greater in height than the inside container depth (69-33-69) so as to ensure acceptance by common carrier for safe transportation and closure adequate to ensure sanitary storage;

or

Use a 300 pound burst strength cases with no collar or divider in lieu of above, providing the cases are constructed using 76/36/76 kraft paper.
- Tack sealing is not acceptable.
10. Must meet FDA standards for pit tolerances.

L. Whole Pitted Dates

1. Variety: Deglet Noor
2. Size: a. 24/1 lb. cups or bags
3. Grade: U.S. Grade B or Better
4. Minimum USDA score of at least 84 (nothing less than 84).

5. Moisture Tolerance: (Stored and Refrigerated)
 - a. Maximum – 20%
6. Packaging – **Primary**
 - a. Cup: the product must be packed in new, commercially primary containers. The plastic cups must meet industry standards. All containers must be completely sealed.
 - b. Bag: The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.

Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to .48 mil seran coated polyester (KPET) or equivalent. The bag must also have a reclosable zipper.

7. Packaging – **Secondary**
Containers must be packed in new primary containers. Primary containers are to be plastic type containers with a foil seal, snap on lids and a tamper evident band. Identify coding must be on the cases, container markings is optional. The primary containers of lids will contain the name of the product, ingredient statement, the net weight in pounds and kilograms.

M. Whole Cranberries

Specifications for dried whole cranberries will be set forth in the individual Invitations.

1. Quality: Per C.I.D. A-A-20299

N. Trail Mix

1. Ingredients: Composed of the following ingredients in equal portions - 20 percent of each product.
Dried cranberries
Dried date pieces, chopped
Dried fig pieces
Dried prune pieces
English walnut pieces
2. Size: Composed of the above ingredients in accordance with the requirements contained in this FV207-CS1 Commodity Specifications for the dried fruit ingredients and FV212-CS1 for the nut ingredients.
 - a. 24/1 lb. bags
 - b. 25 lb. carton ²(5/5 lb. bags)
3. Nitrogen Flushing is optional.
4. Bag is hot sealed and label applied.
5. Bags are than placed in fiberboard container for shipping

² 5/5 lb. bags in a 25 lb. carton

6. Mixture Tolerance: plus or minus 2 percent of each ingredient.
7. Packaging – **Primary**
 - A. The product must be packaged in a see-through bag of the type and material normally used in commercial practice. The package must be heat sealed.
 - B. Alternative packing maybe commercially acceptable laminated polyethylene or nylon bags of 2.0 mil linear low-density polyethylene (LLDPE) laminated to .48 mil seran coated polyester (KPET) or equivalent. The bag must also have a reclosable zipper.
8. Packaging – **Secondary**

The 24/1 lb. see-through bags must be packed 24 per case and the 5/5 lb. see-through bags must be packed 5 per case, in new domestic 200 pound test corrugated fiberboard cases with an S, H, or Snake type divider of the same test, constructed so as to ensure acceptance by common carrier for safe transportation for domestic shipment. Shipping cases can be sealed with tape or glue. Tack sealing is not acceptable.

III. Inspection and Checkloading

A. Requirements

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1.

Inspection of dried products must be performed not more than 90 days prior to shipment. Whether each lot offered meets the product and container requirements of the contract must be determined on the basis of representative sample units. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Dried Fruits and Vegetables and Related Products, and United States Standards for Condition of Food Containers, effective on the date of the Invitation.

B. Certification

Subject to Articles 54 and 55 of USDA-1, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Grader.

No product shall be shipped unless the USDA Grader informs the Contractor that a designated lot is acceptable. Notice by the USDA Grader that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

C. Procedures

The Contractor must give the USDA Grader at least 7 days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Grader with a list of codes and the approximate number of cases per code.

IV. Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery, except as noted in A or B below. If any lot of Dried fruit fails to meet the product or packaging requirement noted below, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at its option, accept delivery, provided that the purchase price is the contract price less the minimum discount specified, depending upon the reason(s) for the failure to meet specifications.

A. Product**Net Weight Deficiency****(a) Average Weight Deficiency:**

If any lot fails low average drained weight or low adjusted net weight, the discount will be twice the percentage by which the lot fails to meet the minimum required weight.

(b) Individual Weight Deficiency:

If any lot fails requirements for low individual container (net weight) the discount must be one percent (.01) of the contract price.

(c) Combination of Average and Individual Weight Deficiency

If any lot fails because of a combination of both (a) and (b) above, the discount must be whichever of the individual discounts is greater.

B. Packaging**1. Secondary Container (Case) Markings**

- (a) Missing Contract Number:** Subject to a two (2) percent discount.
- (b) Missing 'Not to be Sold or Exchanged' Statement:** Subject to a two (2) percent discount.
- (c) Missing 'Distributed by USDA in Cooperation with State and Local or Tribal Governments for Domestic Food Assistance Programs' Statement:** Subject to a two (2) percent discount.
- (d) Missing Pack Date:** Subject to a one (1) percent discount.

- (e) Incorrect or missing UPC Code: Subject to a one (1) percent discount.
- (f) Missing 'USDA Shield': Subject to a one (1) percent discount.
- (g) Missing 'Recycle Symbol': Subject to a one (1) percent discount.

Susan E. Proden
Contracting Officer
Commodity Procurement Branch
Fruit and Vegetable Programs
Agricultural Marketing Service

V. Exhibits

Exhibit 1
Required Markings for Shipping Containers
ALL PRINTING TO BE IN BLACK INK

<u>BOTH SIDE PANELS</u>	<u>BOTH END PANELS</u>
PRODUCT NAME	PRODUCT NAME
1/	CONTRACT NO. 3/
2/	PACKED IN 4/ BY
	5/
	7/
USDA SYMBOL	6/
DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS	
NOT TO BE SOLD OR EXCHANGED STORE IN COOL, DRY PLACE	

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but clearly legible. The USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

- 1/ Insert any additional product style, pack, packing media, or further definition as applicable; (i.e. Freestone, Yellow, Cut, Chopped, etc.).
- 2/ Insert the size and number of packages per case, i.e. 6 /No. 10 s, 6/5 pound bags, 12/46 ounce s, 1/25 pound bag.
- 3/ Insert the last five digits of contract number.
- 4/ Insert month and year packed (The first month of packing season is acceptable).
- 5/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information be placed on the end panels or the side panels.
- 6/ Insert Universal Product Code (see Exhibit "4").
- 7/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit 2
Alternative Label for Shipping Containers
(Includes all Required Information)



Product Name
Style

Size/Number per case

Contract Number xxxxxxxxxx

Packed in: Month Year

Packed by: ABC Growers

Any Town, CA 99999

**DISTRIBUTED BY USDA IN COOPERATION
WITH STATE AND LOCAL OR TRIBAL
GOVERNMENTS FOR DOMESTIC FOOD
ASSISTANCE PROGRAMS**

NOT TO BE SOLD OR EXCHANGED

STORE IN A COOL DRY PLACE



Exhibit 3
Sample Alternative Label for Shipping Containers



Dried Prunes

24/1 pound pkg.

Contract Number 120292000

Packed in: November 1999

Packed by: ABC Growers

Any Town, CA 99999

**DISTRIBUTED BY USDA IN
COOPERATION WITH
STATE AND LOCAL OR
TRIBAL GOVERNMENTS FOR DOMESTIC
FOOD ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED
STORE IN A COOL DRY PLACE**



1 07 15001 01480 8

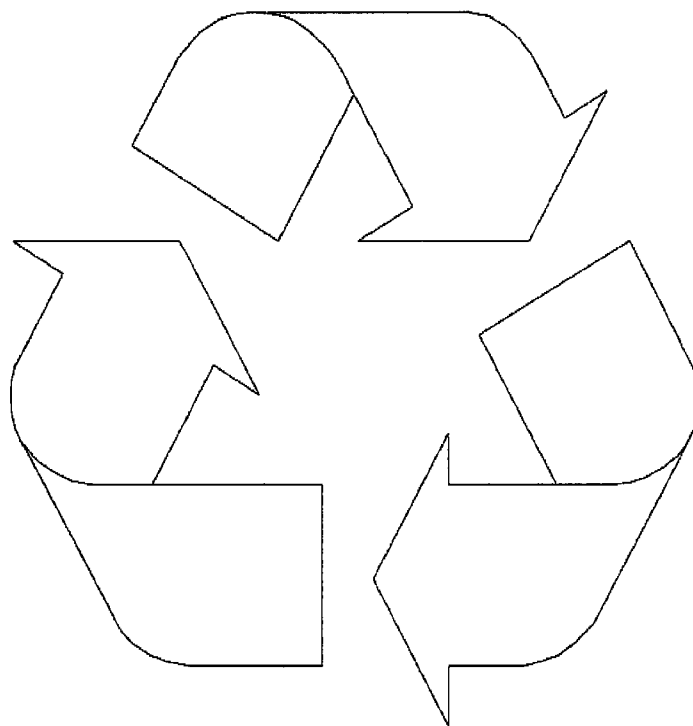
Exhibit 4

Universal Product Codes

Dried Fruit	Primary Container	Secondary Container
Date Pieces (30 lb. bulk)		1 07 15001 01472 3
Dates, Whole (24/1-lb.)	7 1500101471 9	1 07 15001 01471 6
Figs, Mission (25 lb. bulk)		1 07 15001 01475 4
Fig Puree (2 gal. Pails)	7 1500101478 8	1 07 15001 01478 5
Prune Puree (1 gal. Pails)	7 1500101483 2	1 07 15001 01483 9
Prunes (24/1-lb.)	7 1500101480 1	1 07 15001 01480 8
Prunes (16/2-lb.)	7 1500101481 8	1 07 15001 01481 5
Prunes (300/1.5-oz.)	7 1500101485 6	1 07 15001 01485 3
Prunes, Dried Pitted (24/1-lb.)	7 1500101489 4	1 07 15001 01489 1
Raisins (48/1-lb.)	7 1500101502 0	1 07 15001 01502 7
Raisins (30-lb. bulk)		1 07 15001 01500 3
Raisins (24/15-oz.)	7 1500101501 3	1 07 15001 01501 0
Raisins (144/1.33-oz. bags)	7 1500101504 4	1 07 15001 01501 1
Raisins (200/1.33-oz. bag)	7 1500101506 8	1 07 15001 01506 5
Trail Mix (24/1-lb.)	7 1500101260 9	1 07 15001 01260 6
Trail Mix (5/5 lb.)	7 1500101261 6	1 07 15001 01261 3
Zante Currants (6/5)		1 07 15001 01497 6
Zante Currants (30-lb. bulk)		1 07 15001 01497 6

Exhibit 5

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 6

“Corrugated Recycles” Symbol and Statement



**Corrugated
Recycles**

Exhibit 7

USDA Symbol

